



# CHOCOLATE AND VANILLA CREAM CHEESE SLICES



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Creamy consistency
- Reduced cholesterol and fat - full flavor
- Quick and simple preparation



25



medium

## INGREDIENTS FOR 12 PORTIONS, 12" X 12" BAKING TIN

### FOR THE BASE

**150 g** Graham crackers, crumbled  
**50 g** Butter, melted  
Cinnamon, ground

### FOR THE CREAM

**250 g** QimiQ Sauce Base  
**400 g** Cream cheese  
**150 g** Sugar  
**30 g** Corn starch  
**3** Egg(s)  
**10 g** Vanilla sugar  
**100 g** Dark chocolate (40-60 % cocoa)

### FOR THE TOPPING

**250 g** QimiQ Classic, room temperature  
**100 g** Sour cream 15 % fat  
**80 g** Powdered sugar  
**200 ml** Whipping cream 36% fat

## METHOD

1. Preheat an oven to 280 °F (conventional oven).
2. For the base: add the butter and cinnamon to the graham cracker crumbs and mix well. Press firmly into a greased baking tray.
3. For the cream: mix together the QimiQ Sauce Base, cream cheese, sugar, corn flour, eggs and vanilla sugar.
4. Place half of the mixture into a separate bowl and fold in the melted chocolate. Spread evenly onto the cracker base and freeze for a few minutes (or until the chocolate cream is firm to touch).
5. Spread the remaining mixture onto the chocolate layer and bake in the preheated oven for approx. 70 minutes. Allow to cool (NB: the slices will be soft when hot, but will set solid on cooling).
6. For the topping: whisk the unchilled QimiQ Classic smooth. Add the sour cream and powdered sugar and mix well. Fold in the whipped cream. Pipe onto the slices and chill well.